EQ LIMITED EDITION
SAUVIGNON BLANC

VINTAGE: 2017
D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 5.48g/l
Residual Sugar: 1.59 g/l
pH: 3.21
Produced cases: 236

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ORGANIC CERTIFICATION

USA: -
EUROPE/CHILE: organic wine

HARVEST

The 2016–2017 season was rather short, with a summer that was warmer than the previous season. The harvest took place in early March and produced excellent quality fruit and excellent expression of flavors, aromas, and acidity.

VINEYARD

This wine was made with grapes from different blocks in the Rosario Valley, close to our vinification facility. Most of the grapes are clone 242, which is known for its notes of tropical fruits. The vines are planted on hillsides with different solar expositions, which enables each block to develop particular organoleptic characteristics. The soil is granitic in nature with a high presence of quartz and some volcanic matter throughout the entire profile and is known for its tremendous minerality and porosity, which is ideal for Sauvignon Blanc. We also use a smaller percentage of Sauvignon Blanc clone 1 from our coastal vineyard to contribute more citrus notes and greater complexity.

VINIFICATION

This wine has two primary components. One lot was fermented in French oak barrels with several prior uses and in contact with its fine lees to achieve greater texture. The other was fermented in 700-liter egg-shaped cement tanks, which helps amplify the minerality and varietal character. Once the fermentation was complete, the wine remained on its fine lees with periodic stirring for 7 months as it aged in barrels and tanks, which delivered firm structure and tremendous volume on the palate.

TASTING NOTES

Light greenish-yellow in color. Aromatically very complex with increasing intensity, showing different layers with time in the glass, particularly of tropical fruits such as papaya and lychee as well as white peaches. The palate is potent, concentrated, and balanced by the acidity and minerality characteristic of our coastal terroir. It ends with a delicate, elegant finish that recalls the salty flavors of the sea.

FOOD PAIRING

Recommended with grilled fish, ceviche, sea urchins, and oysters, as well as intense, creamy cheeses. Serve at 10 °C.

Matetic
VINEYARDS